



# 2007 d'Arenberg The Stump Jump

Riesling (62%) Sauvignon Blanc (18%) Marsanne (8%) Viognier (6%) Chardonnay (6%)



*This label was designed as an optometrists test or a sobriety test. If you hold the bottle at extended arm's length and can still read the bottom line you can have another glass.*

*(This statement is of humorous nature and not to be considered a test of blood alcohol for the purpose of driving a vehicle or working machinery)*

## The Name

The name 'Stump Jump' doesn't relate to the English game of cricket (jumping over the stumps at the end of the game), nor the breeding of livestock held in the stumps but relates to the significant South Australian invention – the Stump Jump plough. The plough soon became a worldwide implement for ploughing fields because of its ability to ride over stumps and gnarled "mallee" Eucalypt roots and snags, saving valuable time and energy by not stopping the draught horse.

## The Vintage

2007 will be remembered as the earliest start to vintage ever. Overall winter rainfalls were a third of what we normally receive followed by a cold spring then extremely dry conditions leading up to the growing season. This resulted in the vines producing very short shoot length which resulted in small bunches, berry size and overall bunch weight.

Just as vintage was to commence we experienced a 50mm downpour which created considerable fruit splitting and fruit loss in many of our dry grown vineyards again reduced yield. Thankfully this rain with all its associated issues actually saved the vintage. The later stages of ripening were in a stress-free period, producing grapes with great acidity and flavour ripeness.

## The Winemaking

Stump Jump varietal components are picked at different levels of ripeness from any of our network of emerging vineyards. Parcels of fruit are gently destemmed and crushed through our 'Demoisy' crusher, and then basket pressed lightly with free run & pressed juice separated. The juice is then run off to refrigerated tanks where it is slowly fermented to dryness. Some parcel experience partial fermentation on their skins.

The three main varietals have proved themselves to be a popular blend since this wine's first release.

## The Characteristics

Every Stump Jump White of late seems to take the drinker on an interesting journey and this is no exception. A wine with a wonderful fresh pale appearance matched with a quite expressive, fruity, dry aroma. Its nose is initially dominated by Riesling notes of crisp florals, citrus and lime. Then the expressions of cut grass, passionfruit and sweet tropical fruit from the Sauvignon Blanc emerge. Spices, musk and freshly cut flower stems are in the background with notes of passionfruit, almond kernels and nectarine stones.

The palate is very fresh and tight. It is quite light due to its youth but there is a moderate level of restrained fruit intensity and ripeness balanced with lovely crunchy acidity which keeps the finish in check.

The dimension of flavours and textural richness (Marsanne, Viognier & Chardonnay) on the finish matched with the level of dryness suggest a wine from a cooler region. This is once again the hallmark of this wine; a great value drink, anytime anywhere with anyone.

## Technical Information

<b>Harvest Dates</b> 30 January to 15 March	<b>Glucose &amp; Fructose:</b> 0.9g/L	<b>Bottling Date:</b> From 8 February 2008
<b>Alcohol by Vol:</b> 13.0%	<b>Titrateable Acid:</b> 6.2g/L	<b>Chief Winemaker</b> Chester d'Arenberg Osborn
<b>Oak Maturation:</b> None	<b>pH:</b> 3.26	<b>Senior Winemaker</b> Jack Walton



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